



**KARAKTERISTIK FISIK, KIMIA, DAN SENSORIS VELVA
KOMBINASI PISANG RAJA BANDUNG (*Musa balbisiana*)
DAN PISANG CICI ALAS (*Musa acuminata* var. *Rutilifes*)**

**Dzhinni Nur Shabrina¹⁾
Dwi Ishartani, S.T.P., M.Si.²⁾
Ir. Nur Her Riyadi Parnanto, M.S.³⁾**

ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh rasio pisang Raja Bandung dan Cici Alas terhadap karakteristik fisik, kimia, dan sensoris velva. Rancangan penelitian yang digunakan dalam penelitian ini adalah Rancangan Acak Lengkap (RAL) dengan satu faktor yaitu, variasi rasio antara pisang Raja Bandung dan Cici Alas (100%:0%; 75%:25%; 50%:50%; 25%:75%; 0%:100%). Data diolah secara statistik menggunakan *One Way Anova* dengan taraf signifikansi 5%. Hasil penelitian menunjukkan pisang Raja Bandung memiliki pH sebesar 5,317; total padatan terlarut sebesar 26,267°Brix; dan total gula 15,2%. Pisang Cici Alas memiliki pH sebesar 5,217; total padatan terlarut sebesar 23,800°Brix; dan total gula 17,784%. Nilai total padatan terlarut pada velva kombinasi antara 23,00 – 25,17°Brix, overrun antara 30,75 – 44,68%, dan daya leleh antara 0,48 – 1,79 gr/menit. Nilai kadar air velva kombinasi antara 71,15 – 72,92%; kadar abu antara 3,54 – 3,74%; kadar protein antara 1,96 – 3,64%; dan serat kasar antara 0,65 – 1,02%. Tingkat kesukaan panelis terhadap velva kombinasi parameter warna memiliki skor antara 4,14 – 5,84; aroma 4,37 – 4,84; tekstur 4,24 – 5,42; kecepatan leleh 4,78 – 5,29; rasa 4,56 – 5,48; dan overall 4,54 – 5,44. Berdasarkan uji efektivitas, velva dengan 75% Raja Bandung + 25% Cici Alas merupakan formulasi terbaik dengan nilai hasil sebesar 0,7752.

Kata Kunci : Velva, Pisang Raja Bandung, Pisang Cici Alas

- 1) Mahasiswa Ilmu dan Teknologi Pangan Universitas Sebelas Maret
- 2) Dosen Ilmu dan Teknologi Pangan Universitas Sebelas Maret
- 3) Dosen Ilmu dan Teknologi Pangan Universitas Sebelas Maret



***PHYSICAL, CHEMICAL, AND SENSORY PROPERTIES OF
VELVA COMBINATION OF RAJA BANDUNG BANANA (*Musa
balbisiana*) AND CICI ALAS BANANA (*Musa acuminata* var.
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**Dzhinni Nur Shabrina¹⁾
Dwi Ishartani, S.T.P., M.Si.²⁾
Ir. Nur Her Riyadi Parnanto, M.S.³⁾**

ABSTRACT

In this study aims to know characteristics of Raja Bandung and Cici Alas banana and effect on ratio of Raja Bandung and Cici Alas banana to characteristics physics, chemistry, and sensory of velva combination. This research used Completely Randomized Design (CRD) with one factor, that was variation ratio of Raja Bandung and Cici Alas banana (100%:0%; 75%:25%; 50%:50%; 25%:75%; 0%:100%). The data were analyzed using One Way Anova with 5% significance level. The results showed that Raja Bandung banana had pH value of 5,317; total soluble solid of 26,267°Brix; and total sugar of 15,2%. Cici Alas banana had pH value of 5,217; total soluble solid of 23,800°Brix; and total sugar of 17,784%. Total soluble solid of velva combination between 23,00 – 25,17°Brix; overrun between 30,75 – 44,68%; and melted rate between 0,48 – 1,79 gr/minute. Water content of velva combination between 71,15 – 72,92%; ash content between 3,54 – 3,74%; protein content between 1,96 – 3,64%; and crude fiber between 0,65 – 1,02%. The best formulation based on panelists to velva combination color parameter had score between 4,14 – 5,84; odor between 4,37 – 4,84; texture between 4,24 – 5,42; melted rate between 4,78 – 5,29; taste between 4,56 – 5,48; and overall between 4,54 – 5,44. Based on effectivity analysis, velva with 75% Raja Bandung + 25% Cici Alas was the best formulation with result value of 0,7752.

Keywords : *Velva, Raja Bandung Banana, Cici Alas Banana*

- 1) Student of Food Science and Technology
- 2) Lecture of Food Science and Technology
- 3) Lecture of Food Science and Technology